

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re application of)
Guillaume Ribadeau-Dumas et al.)
Serial No.: 09/305,178) Art Unit: 1761
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For : SWEETENING COMPOSITION AND ITS USES

TEST REPORT

According to example 1 of the invention, three types of boiled sugars are prepared.

The different compositions are given in the following table:

Composition	A	B	C
Sorbitol	100%	30%	50%
dextrin		70%	50%

The dextrin is a hydrogenated pyrodextrin with a molecular weight MW of 4,500 marketed by ROQUETTES Frères under the trademark "NUTRIOSE FB".

The dry matter of the syrups was 75% and the cooking was performed at 180°C.

All the candies were stored for 10 days at 66% relative humidity at 20°C, in order to test their stability.

With composition A, candies were very difficult to obtain, they presented a very rough surface.

I hereby certify that this correspondence is being
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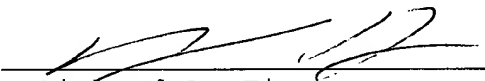
Candies obtained from Composition B, do not crystallise, take up water and become syrupy.

Candies obtained from Composition C do not crystallise at the surface and are subject to deformation.

All the obtained boiled sugars have been photographed after storage during 10 days at 20°C and 66% relative humidity (photographs A, B and C correspond respectively to the boiled sugars obtained with Composition A, B and C).

The corresponding photos are presented in the Appendix C (herewith attached).

Respectfully submitted,
Guillaume RIBADEAU-DUMAS et al.

By: 
Richard L. Fix
Reg. No. 28,297

STURM & FIX LLP
206 Sixth Avenue, Suite 1213
Des Moines, Iowa 50309-4076
Phone: 515-288-9589
Fax: 515-288-5311